

UNDETERMINED. (Cucurbitaceae.) 31365. Seeds from Liberia. Procured from Mr. Henry Stewart, through Mr. G. N. Collins. "The seeds of this plant, when parched and ground, produce a delicious condiment. Kiffy seed is an important ingredient in the popular Liberian dish, 'dumboy'. The flavor of the parched seed is similar to that of *Sesamum indicum* which is used in the same way by the natives of Liberia. The gourd-like fruits, about the size and shape of a goose egg, are produced on vines like the ordinary gourd. The method of securing the seeds practiced by the Liberians is to macerate the fruits in water and wash them free from the pulp. The season required for maturing the fruit is probably too long to permit the plant being grown anywhere in this country except in the extreme south." (Collins.) For distribution later.

#### NOTES FROM FOREIGN CORRESPONDENTS.

BRAZIL. Theophilo Ottoni. Mr. Fred Birch writes May 24, that they have there a little "woody nightshade", (*Solanum* sp.) whose berries serve in place of currants, or blueberries. It has a delightful flavor like a sweet ethereal liquorice. It grows to the size of three eighths inch in diameter, but he fears it may become a weed here as in Brazil. Of the native *Lycopersicons* which we requested, he has not found any with good tasting fruits, except a hard shelled form he has sent us already. All the others are most abominably acrid, and are usually troublesome weeds.

CANARY ISLANDS. Puerto Orotava. Mr. George V. Perez writes June 1, that if we wish to make experiments on a large scale with *Statice arborea*, he will be glad to put at our disposal all the seeds he gathers this year. He will send us seeds of *Juniperus cedrus*, *Echium pininana* and *E. auberianum* when he is able to get them.

COSTA RICA. San José. Mr. C. Wercklé writes June 18, "I do not know the hard-shelled *Anona* from Guatemala, nor the 'ilama' from Acapulco. It is strange that there are so many fine fruits in tropical America which one can scarcely find; the soncoya (a very large fruit) has orange-colored flesh and is to my taste better than the chirimoya, as it has sufficient acid and such an aroma that one can smell the ripe fruit, fallen down in the forest, when one passes near the tree. It is deciduous, with large leaves a little rough. The strongest grower I know of the genus. There are no seeds to be had now. Also the 'carrocaliente' (that interesting *Coccoloba* with small leaves and fine fruit) and the 'fruta de pava', that black, violet-brown-fleshed myrtaceous fruit with a single long seed. All three plants are from the Pacific Coast. Of the zapote we have very fine large varieties here